

THE FAUCHON LUNCH MENU

Starter-Main course or Main course-Dessert: 48€ / Starter-Main course-Dessert: 58€

CHOICE OF STARTER

Smoked salmon à la ficelle, **FAUCHON rose petal preserve**, Isigny cream

*SANDMAN HERBAL TEA: A gourmand blend of Rooibos, camomille and verbena, with sweet notes of honey and caramel – 7€
AOP Chablis, 2022, Domaine Garnier - 14€*

4 Fines de Claire n°2 oysters from Brittany, rye bread, butter, shallot vinegar and lemon

*JASMINE CHUNG HAO TEA: A flowery and leafy tea flavoured with mild jasmine – 7€
AOP Chablis, 2022, Domaine Garnier - 14€*

Filet of smoked duck breast, **FAUCHON artichokes and creamy cheese spreadable**, roasted peppers and Eryngii mushrooms, herb oil

*VERBENA HERBAL TEA: Lemony and slightly acid herbal tea with digestive properties – 7€
AOC St-Joseph, 2023, Les Côteaux, Domaine Durand – 14€*

CHOICE OF MAIN COURSE

Farmhouse guinea fowl supreme, red peppers, sage, **FAUCHON Provençal black olive tapenade spread**

*SENCHA GREEN TEA: Chinese green flat leaves tea. Gentle, round with a mild astringency and herbal, fresh flavours – 7€
AOP Morgon, Côte du Py, 2021, Domaine Jean Foillard – 15€*

Filet of sea bass from Cannes, creamy sweet corn, pickled blackberries with **FAUCHON Chai Tea**, roasted corn juice

*CHAI TEA: Black tea where the depth of vanilla flavours blends with the rich spices – 7€
AOC Vouvray, 2021, Domaine Vincent Carême – 13€*

The weekly dish

CHOICE OF DESSERT

Choice of **BISOU BISOU**

*BISOU BISOU TEA: A fragrant green tea from China with refreshing notes of mint and strawberry enhanced by a hint of chili pepper – 7€
FAUCHON Rosé Champagne – 18€*

Blanc-manger infused with savory, cake with organic lemon, **FAUCHON AOC Provence olive oil**

*VERBENA HERBAL TEA: Lemony and slightly acid herbal tea with digestive properties – 7€
FAUCHON Brut Champagne – 16€*

Fruit salad of the moment, **FAUCHON Blend tea syrup**

*FAUCHON BLEND TEA: A fruity tea with zesty citrus fruit and sensual vanilla flavours – 7€
AOC Coteaux du Layon, 2016, Domaine de la Soucherie – 14€*

WEEKLY LUNCH MENU

MONDAY: Kouloubiac of salmon, beurre blanc, vegetables, sucrine	36
<i>AN AFTERNOON IN PARIS TEA – 7€ / AOP Sancerre, La Perrière, 2020, Domaine Saget la Perrière – 14€</i>	
TUESDAY: Soup of rock fish in Provençal style	36
<i>SHANGRILLA TEA – 7€ / AOP Sancerre, La Perrière, 2020, Domaine Saget la Perrière – 14€</i>	
WEDNESDAY: Cod back like an aioli	36
<i>JASMINE CHUNG HAO TEA – 7€ / AOC Vouvray, 2022, Domaine Vincent Carême – 13€</i>	
THURSDAY: Veal vol au vent, sweetbreads, mushrooms, full-bodied juice	36
<i>CHAI TEA – 7€ / AOC Pessac Léognan, 2019, Les Demoiselles de Larrivet Haut Brion - 17€</i>	
FRIDAY: Fish parmentier with fresh herbs, garlic confit cream	36
<i>AN AFTERNOON IN PARIS TEA – 7€ / AOC Vouvray, 2022, Domaine Vincent Carême – 13€</i>	
SATURDAY: Rabbit legs with mustard, potatoes and mushrooms	36
<i>CEYLAN B.O.P TEA – 7€ / AOC Pessac Léognan, 2019, Les Demoiselles de Larrivet Haut Brion - 17€</i>	
SUNDAY: Chicken supreme, potato mousseline, Comté cheese shavings	36
<i>CHAI TEA – 7€ / AOP Morgon, Côte du Py, 2021, Domaine Jean Foillard – 15€</i>	

All our prices are in euros, service included / All our meat and fish are of French origin and sourced from local producers

MUST-HAVE STARTERS

4 / 6 Fines de Claire n°2 oysters from Brittany, rye bread, butter, shallot vinegar and lemon 19 / 26
JASMINE CHUNG HAO TEA: A flowery and leafy tea flavoured with mild jasmine – 7€
AOP Chablis, 2022, Domaine Garnier - 14€

Duck foie gras from the Jean Sarthe farm, home-made semi-cooked, with Pineau of Charentes, FAUCHON Provence purple fig compote 27
CEYLAN B.O.P TEA: Black tea from Ceylon, with broken leaves. A fresh tea with a clear astringency; typical smooth and lingering fruity notes – 7€
Laurent Perrier Brut "La Cuvée" Champagne - 18€

Smoked salmon à la ficelle, FAUCHON rose petal preserve, Isigny cream 29
SANDMAN HERBAL TEA : A gourmand blend of Rooibos, camomille and verbena, with sweet notes of honey and caramel – 7€
AOP Chablis, 2022, Domaine Garnier - 14€

FAUCHON Oscietre Caviar from Aquitaine 30gr / 50gr / 125gr 85 / 140 / 350
CEYLAN B.O.P TEA: Black tea from Ceylon, with broken leaves. A fresh tea with a clear astringency; typical smooth and lingering fruity notes – 7€
FAUCHON Blanc de Blancs Champagne – 20€

STARTERS OF THE MOMENT

Filet of smoked duck breast, FAUCHON artichokes and creamy cheese spreadable, roasted peppers and Eryngii mushrooms, herb oil 21
VERBENA HERBAL TEA: Lemony and slightly acid herbal tea with digestive properties – 7€
AOC St-Joseph, 2023, Les Côteaux, Domaine Durand – 14€

Petits Gris snails, black garlic butter, FAUCHON sweet red pepper mascarpone, toasted brioche 23
SENCHA GREEN TEA: Chinese green flat leaves tea. Gentle, round with a mild astringency and herbal, fresh flavours – 7€
AOP Morgon, Côte du Py, 2021, Domaine Jean Foillard – 15€

Organic mimosa eggs, lobster from Brittany, FAUCHON Oscietre caviar from Aquitaine, pickles and aniseed bisque 35
JASMINE CHUNG HAO TEA: A flowery and leafy tea flavoured with mild jasmine – 7€
Laurent Perrier Blanc de Blancs Champagne - 22€

MAIN COURSES

Farmhouse guinea fowl supreme, red peppers, sage, FAUCHON Provençal black olive tapenade spread	38
<i>SENCHA GREEN TEA: Chinese green flat leaves tea. Gentle, round with a mild astringency and herbal, fresh flavours – 7€</i>	
<i>AOP Morgon, Côte du Py, 2021, Domaine Jean Foillard – 15€</i>	
Filet of sea bass from Cannes, creamy sweet corn, pickled blackberries with FAUCHON Chaï Tea, roasted corn juice	39
<i>CHAI TEA : Black tea where the depth of vanilla flavours blends with the rich spices – 7€</i>	
<i>AOC Vouvray, 2022, Domaine Vincent Carême – 13€</i>	
Twice cooked pork loin, Tarbais beans, FAUCHON balsamic vinegar from Modena	41
<i>CEYLAN B.O.P TEA: Black tea from Ceylon, with broken leaves. A fresh tea with a clear astringency; typical smooth and lingering fruity notes – 7€</i>	
<i>AOC Pessac Léognan, 2019, Les Demoiselles de Larrivet Haut Brion - 17€</i>	
Grilled octopus, sweet potato mousseline with FAUCHON traditional-style mustard, peach confit, spiced bouillon	40
<i>2024 TEA: Green tea with apricot and lavender bits and natural peach flavours – 7€</i>	
<i>AOP Chablis, 2022, Domaine Garnier - 14€</i>	
Smoked veal cutlet with thyme to share for two people	89
<i>CEYLAN B.O.P TEA: Black tea from Ceylon, with broken leaves. A fresh tea with a clear astringency; typical smooth and lingering fruity notes – 7€</i>	
<i>AOP Morgon, Côte du Py, 2021, Domaine Jean Foillard – 15€</i>	

SIDES – 5€

Cassolette of vegetables of the moment
Brown mushrooms stuffed with FAUCHON onions compote
Potatoes sautéed in meat jus
Sucrine seasoned with IGP Modena vinegar and mature olive oil, Parmigiano shavings
French fries

SNACKING

The FAUCHON Club – Cereal bread, fennel compote, turkey ham, hard-boiled eggs, tomato confit, mesclun salad, mayonnaise	23
The Vegetarian Club – Curry mayonnaise, hard-boiled egg, salad, avocado, zucchini, tomato, cucumber, gourmet peas, red onions	21
Auguste salad “Caesar style” – Sucrine salad, grilled chicken, hard-boiled egg, bacon, tomatoes, Comté cheese	22
Victoria salad – Mixed greens, smoked salmon, shrimp, orange segments, soft-boiled eggs, citrus vinaigrette, soy sauce	24
The Mr. Auguste Croque Monsieur – Prince of Paris ham, Béchamel sauce with Comté cheese aged 12 months	23
The Salmon Croque- Norwegian smoked salmon, fine Béchamel sauce with lemon and dill	24
Chicken fillet croquette, sucrine salad	25
Limousin beef burger, cantal, FAUCHON onions compote	28

CHEESES

Cheese service on a board, FAUCHON mango confit with Sechuan pepper, pickles	5 / 10 / 15 / 20
--	------------------

MUST-HAVE DESSERTS

- Signature BISOU BISOU Entremet 14
Soft dacquoise, crunchy almond base, strawberry confit with a hint of Espelette pepper, vanilla ganache infused with fresh mint
BISOU BISOU TEA: A fragrant green tea from China with refreshing notes of mint and strawberry enhanced by a hint of chili pepper- 7€
FAUCHON Rosé Champagne - 18€
- BISOU BISOU Vanilla Entremet 14
The sweet alliance of pecan and vanilla for a creation rich in sweetness and indulgence
AN AFTERNOON IN PARIS TEA: Amber black tea with sweet, powdery scents of vanilla, citrus and rose - 7€
AOC Coteaux du Layon, 2016, Domaine de la Soucherie - 14€
- BISOU BISOU Lemon Entremet 14
An acidic version with powerful lemon notes, softened by the creaminess of Italian meringue. The perfect balance between freshness and sweetness
SHANGRILLA TEA: Fruity black tea with warm, zesty fragrances of bergamot, orange and lemon - 7€
FAUCHON Brut Champagne - 16€
- BISOU BISOU Entremet with "A Night in Kyoto" Tea 14
Ganache infused with A Night in Kyoto Tea, accompanied by a compote of apples with lemon on an almond and feuilletine crisp
A NIGHT IN KYOTO TEA: Japanese green tea with fruity cherry, pear and mandarin aromas - 7€
AOC Coteaux du Layon, 2016, Domaine de la Soucherie - 14€

DESSERTS OF THE MOMENT

- Figs from Solliès roasted with FAUCHON Acacia honey from France, financier and pistachio praline, fig sorbet 16
CHAI TEA : Black tea where the depth of vanilla flavours blends with the rich spices - 7€
AOC Coteaux du Layon, 2016, Domaine de la Soucherie - 14€
- Mille-Feuilles, Madagascar vanilla, caramel sauce 15
SANDMAN HERBAL TEA: A gourmet blend of South African Rooibos, chamomile and verbena, with sweet notes of honey and caramel- 7€
AOC Coteaux du Layon, 2016, Domaine de la Soucherie - 14€
- Blanc-manger infused with savory, cake with organic lemon, FAUCHON AOC Provence olive oil 15
VERBENA HERBAL TEA: Lemony and slightly acid herbal tea with digestive properties - 7€
FAUCHON Brut Champagne - 16€
- Fruit salad of the moment, FAUCHON Blend tea syrup 12
FAUCHON BLEND TEA: A fruity tea with zesty citrus fruit and sensual vanilla flavours - 7€
AOC Coteaux du Layon, 2016, Domaine de la Soucherie - 14€